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Results of baby pig anemia are not serious and the prevention of anemia is so simple that this disease should be of no more than historical interest, in the opinion of a leading Canadian animal pathologist.

But, adds Dr. Donald Gwatkin of the Health of Animals Division, Canada Department of Agriculture, through neglect of simple precautionary measures, iron-deficiency anemia is extremely common.

It continues to take a heavy toll of suckling pigs, says Dr. Gwatrin, and indirectly causes other trouble in older pigs.

Affected litters appear healthy and active at birth. If not given iron they usually remain healthy or about two weeks, when some begin to show a pallor of the skin, especially on the snout and around the hooves. Puffiness often develops around the eyes. It has been shown that 0.5 gram of reduced iron—about as much as is on a dime — prevents anemia if given one a week until the pig is on solid food. The first dose should be given the second or third day after birth. It can be given easily and quickly by placing the

When affected animals try to run about or play, they stop suddenly in an exhausted state, breathe rapidly and deeply and may make a thumping sound. This results from an insufficient oxygen supply caused by the reduced oxygen-carrying power of the blood.

Many piglets die from uncomplicated anemia in the first few weeks and the survivors lose their plump, smooth appearance, fail to make proper growth, and are

SCORE THEIR GOALS FAST

Jean Beliveau and Gordie Howe are terrific goal scoring streaks during their careers. Beliveau, who topped NHL goal scores in 1958-59 with 45 goals, scored 25 goals during the last 25 games of his career, while Howe led the league in goals in 1950-51 with 43, scored 21 goals during the last 21 games that season.

Luck of the Irish

Irishmen eat more than any body.

Pedestrians: wear white at night, carry a light, avoid traffic as you would the blight.

H. M. Kennedy, prominent farmer of the Conquest district, has been appointed to the South Saskatchewan River Development Commission according to an announcement made by Premier T. C. Dr. C. D. Stewart, Commission-

In making the announcement, Mr. Douglas said that "the government is very pleased that Mr. Kennedy has accepted this appointment. He brings eminent qualifications to his Commission post. He operates a farm located within the potentially irrigable area, has a

Mr. Kennedy was born on a farm near Conquest in 1919. He attended public and high school there.

and graduated from the Conquest Consolidated School. In 1942, he received his B.S.A. degree from the College of Agriculture, University of Saskatchewan, specializing in soils and farm management studies.

Since 1942, Mr. Kennedy has operated a large mixed farm in the field shelter belt area around Conquest. His father was one of the originators of this large scale experiment in moisture conservation.

In addition to farm and scientific work, Mr. Kennedy is active in school and church work at Conquest.

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The age-old is a custom arrived Gee Ottawa's st

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During December, the poem, laden down with prodigies and Christmas mail, is a familiar and welcome figure, warmly greeted by eager children who await his call. At peak of Christmas season volume of mail rises 300%.

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PRICES

The general wholesale price index eased downward by 0.3 per cent in October from September; preliminary calculations indicate a slight rise in November from the October level. The index of farm prices of agricultural products declined for the third consecutive month in October, reaching a seasonal low of 235.9, putting it below the figure of 236.1 a year earlier.

Arthritis is a major health problem not only because of its widespread incidence and the economic losses which it causes Canadian workers and business, but because of the pain, suffering and disability it brings.

LAZY LOUNGER—Gold and tangerine intermingle in Bard's elegant lounging pyjamas of brushed Arnel jersey. The top blouses enroute to the torcador pants, sashed and belted by its own wide cummerbund. The fabric has the touch of pure cashmere, but washes and irons easily, scarcely wrinkles.

Everywhere across Canada there will be the excited faces of children on Christmas Eve as they hang their stockings by the fireplace in expectation of a visit from Father Christmas.

Illustration from Board of Canada Presses by Mulla

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A black and white photograph showing a woman in a striped dress holding a baby. In the foreground, another baby in a striped dress is visible. The scene is set indoors, possibly in a home or a private care facility.

To begin with no party is complete without "punch". Here is one from the Royal York Hotel.

CLARET PUNCH

2 oz. lemon syrup
1 oz. lemon juice (strained)
1 oz. orange juice (strained)
1 oz. orange Curacao
2 oz. Maraschino juice
2 bottles (each) claret
2 bottles (each) club soda

Mix the above very cold with minimum of the soda. Pour into a punch bowl and decorate with thin slices of lemons, with four cherries in each slice. When ready to serve add soda and stir lightly. Serve in punch cups with a cherry garnish, approximately 4 oz. This can be served for a party or during the dinner service.

Appetizers

Chief E. F. Nielsen
Hotel Pathway, Calgary

CHILLED CUCUMBER CRUT

20 medium size grapefruit
20 oranges
3 fresh lemons

Prepare sections of grapefruit (pink and white) and oranges. Peel and cut into thin slices. Juice. Place alternately in glass blender and garnish with sliced green and red cherries.

STUFFED AVOCADO PEAR

5 avocado pears, medium size
2 grapefruit
5 oranges
2 green cherries
8 red cherries

Cut pears in half lengthwise, remove seed and follow the outer edge of the skin with a paring knife to separate. Score the meat in several places.

Prepare sections of grapefruit and orange, arrange alternately on pear, and garnish with green and red cherries and fresh mint. Place on lettuce leaf and chill before serving.

SHRIMP, CRABMEAT OR LOBSTER COCKTAIL

Tomato Cocktail Sauce
5 cup chili sauce
5 cup ketchup
1/2 cup, prepared horseradish
1/2 cup, grated onion
2 teaspoons Worcestershire sauce
Few drops Tabasco sauce
Salt and pepper to taste.

Combine all ingredients and mix.

Choose your choice of seafood, allowing 3 ounces per serving, or 3 ounces of each, place on a bed of lettuce, top with cocktail sauce and garnish with parsley and a wedge of lemon.

SHARP BLUE CHEESE DIP

20 oz. blue cheese
20 oz. cream cheese
2 cup mayonnaise
20 sticks celery

Combine equal quantities of cream cheese and blue cheese, add the mayonnaise to make a creamy consistency.

Mix thoroughly with Worcester and Tabasco sauce and salt and pepper. Lay out deep of round butter-tine and serve with cold celery sticks and a dish of assorted olives.

At Chef E. P. Nielsen was absent on his annual vacation, Chef Sam Francis submitted the above recipe.

Soup

Chief H. Reale,
Hotel Nevada, Regina

CANADIAN FISH BOK

Boil 3 pounds of yellow eye pike in cold water overnight, with one teaspoonful of butter, salt and 20 not add salt.

Drain the bones well and add 7

quarts of fresh cold water and a pound of salt pork.

Bring to a boil and frequent stirring and skim well. Add 1 1/2 cups of sliced carrots and turnips and 2 good-sized white onions and 2 good-sized potatoes. Let simmer for four to five hours until the peas fall apart and the potatoes tend the soup lightly.

The salt pork may be cut in dice and added to the soup with a little salt and pepper to taste.

Entree

We have a choice of three entrees, the traditional Christmas turkey and goose or ham for those who would like to be "different" . . . or one of these alternatives could be used for New Year's dinner.

TURKEY

Chief Staffer suggests a 12 or 14 pound Tom Turkey for a party of 10. Young turkeys may be roasted with or without stuffing, but if stuffing is used it should be put in the turkey before roasting.

Stuffing For a 12-pound turkey, cube 7 cups of stale, not too hard, bread. Melt 2 tablespoons butter fat or butter in frying pan, add 3 cups of minced onion, 1 cup of minced, 1 1/2 cups of chopped onions, cup of chopped celery, stalks and greens, and cook until tender. For richer stuffing, add 1 lb. browned beefsteak, minced, mix with bread cubes and seasoning of 2 teaspoons sage, 1/2 teaspoon poultry seasoning, chopped parsley, 1 tablespoon salt, 3 large eggs and nutmeg with 1/2 cup of milk.

TRAINED STOCK

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Poultry processing improved

Standardized methods of producing and processing poultry, long advocated at the Federal level, are being widely adopted.

This uniformly was evident in the market poultry sold at Toronto's Royal Winter Fair, according to H. D. Bownman, Poultry Division, Canada Department of Agriculture.

He lauded the effort of growers and processors in standardizing methods, employing the most up-to-date techniques that have been developed.

Entries in the big show were sold slightly from last year, but the quality was good, Mr. Bownman said.

Judging was based on the following factors: (1) Picking; (2) Dressing; (3) Conformation; (4) Flesh; (5) Fat; (6) Carcass.

A total of 144 exhibitors this year represented six provinces from Alberta to Prince Edward Island, reflecting the wide interest in the poultry business in the Royal Winter Fair's market poultry display, which has become the show window of the national market poultry industry.

Entirely correct submitted by the Community Farm of the Western, B.C., made up the grand champion broiler of poultry. They were for \$2.00 per pound. The Best of Quality of London, Ont., had the reserve grand champion broiler, which had become the show window of the national market poultry industry.

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Boat's Head Procession, an annual Yuletide event at the Chateau Frontenac, Quebec

SECOND only to Santa Claus, in the eyes of holiday-minded and smiling youngsters, as well as "grown-ups", shines the expression of who dispenses Yuletide cheer at the dinner table. Our hotel system chefs of 1941 did their best to make this special "gift" of the season.

The wonderful pleasures of dining out and for one reason or another, are unable to participate in the Yuletide merriment of a truly festive season. So, they have put their heads together and come up with a hotel menu and evening party family may enjoy at home. For the best Yuletide, you could use one of our chef's simple recipes and taste delicious results.

It is a pleasure to bring this "chateau" atmosphere to be enjoyed by family and friends. The hotel system chefs of 1941 did their best to make this special "gift" of the season.

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RUSSET TONES of browns and yellows are used in these young separates for fall. The shirtwaist blouse and softly belted skirt are of 100 percent "Taylora" knit, a new fabric which keeps its fresh crispness, washes easily, and will never need the touch of an iron.

SEPTIC TANKS DANGEROUS

Dr. M. K. Dehn, Regional Medical Health Officer, has expressed serious concern about the practice of cleaning and servicing septic tanks by inexperienced persons. This was illustrated quite recently by an unfortunate tragedy wherein a father and son both lost their lives. The decomposition of sewage in septic tanks produces poisonous gases that will render an individual unconscious, very often in a matter of seconds. Such exposure to large volumes of gases may cause death with striking rapidity.

No man, in order to prevent such accidents the following rules should be followed implicitly:

1. Whenever possible, have the work done by people who specialize in this type of service.

2. Arrange to ventilate the septic tank before commencing cleaning. Circulation of air in the tank

is necessary to disperse the gas which can be done by placing an elbow stove pipe down with the top facing in the direction of the prevailing wind. It creates the circulation of the air and ventilates the tank.

3. Never enter a septic tank when alone. Always wear a protective mask and a harness with an attached rope so that if overcome by the gas persons helping in the cleaning or servicing can pull you out of danger without the need of going down into the tank themselves to attach a rope to you when you may already be suffocated or even dead.

4. See that the manhole cover is either heavy enough so that children cannot lift it or is padlocked or covered with earth. Under no circumstances let children play around when the septic tank is cleaned. Keep them away from the scene at all times.

UN responsible for new freedom in Egypt

For the first time Egyptian girls are going to dance without escorts.

The United Nations is responsible—specifically the U.N. emergency force which is charged with keeping the peace along the Egyptian-Israeli border.

Officials at UNEF's leave centre in Cairo were planning entertainment for those periods when the troops from seven nations get time off.

This was no easy problem in the conservative Moslem city.

The pyramids, the sphinx, camels and the Cairo museums are not exactly a soldier's idea of fun—especially after six months in the desert.

How about weekly dances?

Funny business, Egyptian liaison officer at the leave centre, thought

members of foreign communities in Cairo would be willing to come to such dances.

He visited stores offering invitations to Greek, Italian and Armenian youngsters.

Egyptian girls saw the invitations and asked what they were about. Business told them about the UNEF dances.

Could Egyptian girls go too? Sure, business answered.

"They came in droves, you never saw such a turnout," says

CNR FILMS TELEVIEWED TO MILLIONS IN U.S.

In its effort to sell Canada's ten provinces to potential tourists in the United States, Canadian

Business. "They were shy, often slow together, but they came."

"Now we have dances twice a week."

Business, standing six feet, three inches and a jumbo expert, is one of the chaperones.

National Railways has had more than 1,500 screenings of its travel films over American television stations so far this year. This figure exceeds the record 945 screenings made during 1958. The films, running from seven to forty minutes, cover all of Canada's major attractions and depict the character and way of life of the Canadian people.

Hundreds of stars in the heavens may be a hinting note.

Season's Greetings

SAFETY MAKES SENSE



He's a big boy



Boy's size 2 clothes fit. This doll, that is 22 inches high. You will find him fun to make. A playmate for a lucky child — and the gift of the season, too!

Pattern 1717. Pattern for doll only. Use double-creased fabric for body, draw yarn for hair.

Send Thirty-five Cents (cash) for this pattern (change cannot be accepted), to:

Homechild Arts

Department P.F.L.

69 Front Street W., Toronto.

First leather shoes thrill baby

No event in a baby's life is more exciting than his first walk to a shoe store, and no shoes are more important than his first pair of walking shoes.

In the beginning, when he just sits and crawls around, little "booties" with soft leather soles are sufficient because he hasn't yet learned to support his weight on his feet. But as soon as he stands on his own two feet, holding on to the rail of his playpen, he needs the support of firm leather soles underfoot. Lack of firm support in these early days may result in permanent damage that will give him foot trouble for a lifetime.

Firm leather soles also will help him learn to walk, since leather has a springiness that cushions his feet, and encourages proper, upright walking.

Exact fit is very important in the young child's shoes, but, since the baby can't tell you whether the shoe fits or not, it's up to you and the salesman to determine. An experienced fitter will have the baby stand and then feel all around the upper to make sure there's no cramping, or excess roominess, along the sides or at the toe. He will not advise a shoe that's a "little large" for the baby to "grow into." This would be especially false economy since the most important part of the baby's wardrobe from a health standpoint—have him for less in price since World War II than his clothing, furniture and other necessities.

The fitter will have you walk around and note carefully how he stands and walks. If there's a footman around the heel, the sales person will correct it with special padded inserts. If he detects a tendency to walk in-toe, you should consult a podiatrist — foot doctor—before accepting such suggestions. Most podiatrists frown on artificial arch supports. They prefer the child to strengthen weak arches with proper exercise and correctly-fitted leather shoes.

After six weeks, or sooner, the baby should be taken back to the shoe store for another size check. A baby's foot may grow a full size in a month or six weeks, but his size should be checked even if the shoes still suit to fit him.

Remember, his foot muscles and bones are little more than soft rubbery cartilage that can be twisted and sprained into an unnatural shape without causing the baby enough pain to complain. But later on, as inevitable foot troubles mount up, he will have plenty of cause to complain.

